

# \$50 Sit Down Dinner Banquet Menu

*Salad, Entrée with Chef's Selection of Accompaniments & Dessert*

## ***First Course***

(Same selection for entire group)

**Wedge Iceberg Salad\***

**Wedge Caesar Salad**

## ***Entrée Selections***

(Please pre-select **two**) from the following

**Lemon Garlic Roasted Chicken\***

**Grilled Atlantic Salmon\***

**Jumbo Lump Crab Cake (1)**

**Roasted Cod\***

**Braised Beef Short Rib**

### **Most Popular Entree Additions:**

Sautéed Crab Meat **20\***   Lobster Tail **30\***   Shrimp Skewers (3) **20\***

## ***Desserts***

Please pre-select **one** from the following dessert selections

(Same selection for entire group)

**New York Style Cheesecake with Berry Compote**

**Chocolate Cake**

**Assorted Mini Dessert Selection**

(\*) Gluten Free Items

# \$70 Sit Down Dinner Banquet Menu

*Dinners include Freshly Baked Bread, Salad, and Entrée with Chef's Selection of Accompaniments & Dessert*

## ***First Course***

(Same selection for entire group)

**Caesar Salad**

**Wedge Iceberg salad**

**Tomato Caprese Salad**

## ***Entrée Selections***

(Please pre-select **two**) from the following

**Lemon Garlic Roasted Chicken\***

**Grilled Atlantic Salmon\***

**Shrimp Skewers (5)**

**Jumbo Lump Crab Cake (2)**

**Broiled Atlantic Cod\***

**Braised Beef Short Rib**

### **Most Popular Entree Additions:**

Sautéed Crab Meat **20\***   Lobster Tail **25\***   Shrimp Skewers (3) **20\***

## ***Desserts***

Please pre-select **one** from the following dessert selections

(Same selection for entire group)

**New York Style Cheesecake with Berry Compote**

**Chocolate Cake**

**Mini Dessert Selection**

(\*) Gluten Free Items

# \$ 100 Sit Down Dinner Banquet Menu

*Dinners include Freshly Baked Bread, Salad, and Entrée, with Chef's Selection of Accompaniments & Dessert*

## *Appetizer*

Please pre-select **one** from the following appetizer selections  
(Same selection for entire group)

Tomato & Mozzarella Caprese  
Seared Ahi Tuna  
Jumbo Shrimp Cocktail (3)

## *First Course*

Please pre-select **one** from the following first course selections  
(Same selection for entire group)

Caesar Salad  
Wedge Iceberg salad

## *Entrée Selections*

All entrees are served with Black Truffle Mashed Potatoes & Roasted Vegetables

Shrimp Skewers (5)  
Single 6oz. Lobster Tail  
Jumbo Lump Crab Cake (2)  
Broiled Atlantic Cod\*  
Grilled Chilean Sea Bass  
Grilled Atlantic Salmon\*  
Lemon Roasted Chicken\*  
7 oz. Grilled Filet Mignon  
Braised Beef Short Rib  
Surf & Turf

### *Most Popular Entree Additions:*

Sautéed Crab Meat 20\*   Lobster Tail 25\*   Shrimp Skewer (3) 20\*

## *Desserts*

Please pre-select **one** from the following dessert selections  
(Same selection for entire group)

Tiramisu  
Key Lime Tart  
Chocolate Cake  
Assorted Mini Desserts  
Fruit Topped Cheesecake

# Hors D'oeuvres

50 Pieces per Tray

## - HOT -

Vegetable Spring Rolls	110.00
Baked Brie en Croute, Berry Preserves	125.00
Cocktail Franks, Puff Pastry	110.00
Crispy Mini Crab Cakes (1 oz.)	225.00
Chicken Sate, Asian BBQ Sauce*	120.00
Tomato, Mozzarella, Basil skewers	110.00
Mini Taquitos	150.00
Grilled Marinated Baby Lamb Chops*	285.00
Grilled Sea Scallops Wrapped, Bacon*	265.00
Sweet and Sour Meatballs	145.00
Buffalo or BBQ Chicken Tenders	150.00
Empanadas	150.00
Grilled Marinated Shrimp, Scampi Butter*	185.00
Teriyaki Marinated Strip Loin Skewers	170.00
Risotto Balls	150.00

## - COLD -

Smoked Cured Salmon*	180.00
Seared Blackened Tuna, Sesame Crisp	190.00
Smoked Salmon Mousse	145.00
Jumbo Shrimp Cocktail*	190.00

## - PLATTERS -

Imported Cheese Board	Small 180.00 Large 225.00
Hummus and crudité	Small 110.00 Large 170.00
Fresh Fruit Platter*	Small 150.00 Large 225.00
Cold Meat Board	Small 200.00 Large 290.00
Combination Cheese and Meat Board	Small 350.00 Large 480.00

Small Platters serve approximately 25 Guests Large Platters serve approximately 50 Guests

(\*) Gluten Free Items

**\*Buffet I**

Traditional Caesar Salad  
Broiled Fish of the Day  
Mixed Vegetables  
Rice Pilaf

**\$15 per person**

**\*Buffet II**

Traditional Caesar Salad  
Pasta Carbonara  
Broiled Fish of the Day  
Mixed Vegetables  
Rice Pilaf

**\$20 per person**

**\*Buffet III**

Traditional Caesar Salad  
Tomato and Mozzarella Caprese  
Pasta Carbonara  
Roasted Chicken Breast  
Broiled Salmon  
Mixed Vegetables  
Rice Pilaf

Assorted Mini Desserts

**\$30 per person**

**\*Buffet III**

Traditional Caesar Salad  
Tomato and Mozzarella Caprese  
Shrimp and Pasta Salad  
Beef Tenderloin Tips  
Roasted Chicken  
Broiled Salmon

Single Crab Cake (one per person) Add \$5.00 per person

Seasonal Fresh Vegetables  
Rice Pilaf

Assorted Dessert Display

**\$50 per person**